



WAGENTRISTL

Chardonnay 2025

Leithaberg DAC, Regionswein

Wine Description

The Chardonnay reveals juicy notes of yellow fruits, complemented by subtle nutty hints. Grown on limestone soils, it impresses with inviting freshness and gentle minerality. An elegant, appealing wine with a fine creaminess, versatile with fish and light meats. Juicy and charming with delicate minerality – a stylish companion for many occasions.

Tasting Notes

"Bright golden yellow with silver reflections. The nose reveals distinct aromas of Golden Delicious apple, exotic fruit, and mineral notes. On the palate juicy and elegant with delicate tropical fruit, tight structure, and a saline-mineral finish. Juicy and inviting – a versatile companion."

Food Pairing

The Chardonnay pairs wonderfully with fish, light meats, and delicate vegetables like asparagus. Creamy pasta or mild cheeses also highlight its elegant character. Recipe tip: Pan-seared chicken breast with lemon risotto and green asparagus – a light dish with freshness and finesse. Serving suggestion: Serve well chilled at 10–12 °C, ideally in a large white wine glass (Burgundy style) to fully showcase its fine aromatics.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	0.8 g/l
Acid:	4.5 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 – 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2026 – 2030

Vineyard

Vineyard Site:

On the limestone and slate soils of the 2,995 hectare Leithaberg-DAC area, not only great white wines (Pinot Blanc, Chardonnay, Neuburger and Grüner Veltliner) but also top-class mineral Blaufränkisch wines thrive.

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Leithaberg DAC 
Normal Classification:	Regionswein
Site Type:	hilly land
Varietal	Chardonnay 26 – 35 years 3800 liter/ha
Sea Level:	116 – 356 m



Soil	limestone from Leitha slate loam
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Weather / Climate

Climate:	pannonic
Average Hours of Sun per	2102 hours
Vintage:	
Average Rainfall Per Vintage:	673 mm
Rainfall 2025:	650 hours
Sunshine 2025:	2089 hours

Harvest and Maturing

After selective hand harvesting, the grapes are destemmed and gently crushed. A short maceration period of a few hours is followed by a slow and gentle pressing. The resulting fresh must is naturally clarified through sedimentation. Fermentation takes place with natural yeasts in both large and small oak barrels. After alcoholic fermentation, malolactic fermentation follows, along with maturation on the full lees until spring (March). In spring, the young wine is clarified/filtered and prepared for bottling.

Harvest	handpicked
Malolactic Fermentation:	yes
Fermentation	spontaneous oak barrel 225 - 1500 L
Skin Contact	2 - 4 hour(s)
Filter	filtered fine
Sulfur Added:	yes
Maturing	55 % small wooden barrel 225 - 500 L 45 % large wooden barrel 1500 L
Bottling	screw cap

Product Codes

Prüfnummer:	N17185/26
EAN:	9120041300011
EAN / carton 6:	9120041300318

Winery

The Wagentristsl winery in Burgenland, in the Leithaberg region, is a family-run business with a long tradition. Generations of the family combine traditional craftsmanship with modern techniques to produce high-quality wines full of character. The diversity of grape varieties and the special terroir of the Leithaberg are reflected in elegant and authentic wines that stand for quality and closeness to nature.